

# Dinner

## Starters

St

**Steak Tartare\*** 32 *gf*  
Black Truffle, Yolk, Tallow Chips

**Jonah Crab Salad\*** 41 *gf, n*  
Pistachio, Ginger, Basil

**Poached Shrimp\*** 38 *gf*  
Sauce Louis

**Seared Tuna\*** 37 *gf*  
Artichoke Barigoule, Truffle

**Seared Foie Gras\*** 38  
French Toast, Strawberry, Miso, Espresso

## Salads

Sa

**Heirloom Tomatoes** 26 *gf*  
Ricotta, Aleppo Pepper, Olive

**Grilled Gem Lettuce** 22 *gf*  
Jasper Hills Bayley Hazen, Crème Fraîche,  
Herbs

**Asparagus\*** 26 *gf*  
Antelope Bresaola, Grilled Ramps

**Garden Spinach Salad\*** 25  
Warm Bacon Vinaigrette, Poached Egg

## Pasta & Rice

Pa

**Brillat Savarin & Truffle Pasta** 36  
Sourdough Casarecce, Chives

**Rigatoni & Meatballs** 34  
Veal, Beef, Pork, Tomato

**Morel Agnolotti** 31  
Forest Mushroom Broth

**Pea Risotto** 34 *gf*  
Spring Peas, Bacon Lardons, Chives

## Vegetables

Ve

**Ratatouille** 38  
Parmigiano, Basil, Squash  
Blossom

**Heirloom Beans** 38 *gf*  
Fremont, Escarole, Parmigiano

## Regiis Ova Caviar

Available in 30g or 100g  
Lemon Soufflé Blini, Potato Croquette,  
Chive, Crème Fraîche

**Ossetra\*** 170 | 540

**Golden Ossetra\*** 250 | 765

**Half Shell Oysters\*** 36 *gf*  
Mignonette, Cocktail Sauce

**Pea Velouté\*** 28 *gf*  
Caviar, Lemon Balm, Crème Fraîche

*Executive Chef: Keith Theodore | Chef de Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos*

*For your convenience, 22% service charge is added to parties of 6 or more*

*Please inform your server of any dietary restrictions.*

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***gf** : gluten free | **n** : contains nuts*

## Mains

Ma

**Mero Bass\*** 70 *gf*  
Radish, Trout Roe, Chive  
Génot-Boulangier *Clos du Cromin Meursault '20* +40/60

**Rack of Lamb\*** 83  
Cherry Tomato, Eggplant, Lamb Jus  
Château Le Bon Pasteur *Pomerol '16* +30/50

**Lobster\*** 72 *gf*  
Consommé, Rouille, Petite Vegetables  
Château Simone *Palette Rosé '24* +29/48

**Branzino\*** 70 *gf*  
Sauce Vierge, Mustard Greens, Fennel  
Benanti *Pietramarina Etna Bianco Superiore '19* +40/60

**Dry Aged Rohan Duck\*** 71 *gf*  
Leg Confit, Duck Jus  
Domaine Arnaud Mortet *Gevrey-Chambertin '16* +40/60

**Golden Chicken\*** 68  
Foie, Truffles, Chicken Jus  
Montevertine *Le Pergole Torte '10* +85/140

**Cross Creek Wagyu 5/8oz\*** 65/85 *gf*  
Sauce au Poivre Vert  
Vérité *Le Désir '16* +58/95

**The Nell Wellington\*** 80  
Short Rib, Porcini, Foie  
Domaine de Trévallon *Alpilles Rouge '20* +33/55

*Fine & Rare Pairings Available By 3oz/5oz Pours*

## Sides

Si

**Young Carrots** 14 *n*  
Marcona Almonds, Verbena

**Bloomsdale Spinach** 14 *gf*  
Arbequina Olive Oil

**Sautéed Foraged Mushrooms** 14 *gf*  
Fiddlehead Ferns, Fromage Blanc

**Asparagus** 14 *gf*  
Comté Espuma

**Marrow Whipped Potatoes** 14 *gf*

## Dessert

De

**Choux Puff** 19 *n*  
Dark Chocolate, Hazelnut  
Niepoort *20 Year Tawny Port* +25

**Baked Alaska** 19 *n*  
Cherry, Pistachio, Meringue  
Inniskillin *Riesling Icewine '21* +40

**Crème Brûlée** 18 *gf*  
Caramel, Apricot, Earl Grey  
Domaine des Baumard *Quarts de Chaume '08* +25

**Strawberry** 17  
Yogurt, Balsamic, Mint  
Château Rieussec *Sauternes '01* +40

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Ro	<b>Rotating Fine &amp; Rare Wines By the Glass</b>	<b>3oz/5oz</b>
	Domaine Génot-Boulangier <b>Chardonnay</b> <i>Clos du Cromin Meursault</i> Burgundy, France '20	40/60
	Benanti <b>Carricante</b> <i>Pietramarina Etna Bianco Superiore</i> Sicily, Italy '19	40/60
	Château Simone <b>Provençal Blend</b> <i>Palette Rosé</i> Provence, France '24	29/48
	Domaine Arnaud Mortet <b>Pinot Noir</b> <i>Gevrey-Chambertin</i> Burgundy, France '16	40/60
	Montevertine <b>Sangiovese</b> <i>Le Pergole Torte</i> Tuscany, Italy '10	85/140
	Château Le Bon Pasteur <b>Merlot/Cabernet Franc</b> <i>Pomerol</i> Bordeaux, France '16	30/50
	Domaine de Trévallon <b>Cabernet Sauvignon/Syrah</b> <i>IGP Les Alpilles</i> Provence, France '20	33/55
	Vérité <b>Cabernet Franc/Merlot/Malbec</b> <i>Le Désir</i> Sonoma County '16	58/95

Sp	<b>Sparkling</b>	<b>5oz/8oz</b>
	Bisol <i>Jeio Brut</i> Prosecco Veneto, Italy NV	16/25
	Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain '23	19/30
	Roederer Estate <i>Brut</i> Anderson Valley, California NV	19/30
	Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
	Vilmart & Cie <i>Little Nell Grande Réserve</i> Champagne, France NV	39/62
	Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70
	Krug Grande Cuvée <i>172ème édition</i> Champagne, France MV	69/110

Wh	<b>White/Rosé</b>	<b>5oz/8oz</b>
	Karthäuserhof <b>Riesling</b> <i>Bruno Feinherb</i> Mosel, Germany '23	16/25
	Bailly-Reverdy <b>Sauvignon Blanc</b> <i>Frank &amp; Aurélien Sancerre</i> Loire Valley, France '25	23/36
	Veyder-Malberg <b>Grüner-Veltliner</b> <i>Liebedich</i> Wachau, Austria '24	20/32
	Bernard Defaix <b>Chardonnay</b> <i>Chablis</i> Burgundy, France '24	19/30
	Raul Pérez <b>Godello</b> <i>Ultreia</i> Bierzo, Spain '23	19/30
	Haynes Vineyard <b>Chardonnay</b> <i>Forgeron</i> Napa Valley, California '20	29/46
	Henri Prudhon <b>Chardonnay</b> <i>1er Cru Sur Gamay St.-Aubin</i> , Burgundy '23	33/52
	Château Minuty <b>Provençal Blend</b> <i>Prestige Rosé</i> Côtes de Provence, France '24	18/28

Re	<b>Red</b>	<b>5oz/8oz</b>
	Jean Foillard <b>Gamay</b> <i>Beaujolais-Villages</i> Beaujolais, France '23	19/30
	Joseph Roty <b>Pinot Noir</b> <i>Cuvée de Pressonnier Bourgogne Côte d'Or</i> Burgundy, France '21	25/40
	Evesham Wood <b>Pinot Noir</b> Willamette Valley, Oregon '23	20/32
	Tregole <b>Sangiovese</b> <i>Chianti Classico</i> Tuscany, Italy '24	19/30
	Hermanos Peciña <b>Tempranillo</b> <i>Reserva</i> Rioja, Spain '17	19/30
	Burgess Cellars <b>Cabernet Sauvignon</b> <i>Contadina</i> Napa Valley, California '18	29/46
	Château Ducru-Beaucaillou <b>Bordeaux Blend</b> <i>Petit Ducru St.-Julien</i> Bordeaux, France '20	29/46

## Cocktails

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Fresh Cut	Dill Vodka, Ginger, Lemon, Egg White 28
In Bloom	Ramazzotti Rosato, Soda Water, Prosecco 26
Gentiana Petals	Gin, Suze, Honey, Prosecco, Egg White 30
Head of Shop	Serrano Blanco Tequila, Watermelon, Lime, Ras el Hanout 30
Walk In The Park	Strawberry Bourbon, Lemon, Strawberry Cheong 32
Smuggler's Beach	Rum, Creme de Banana, Tepache, Coconut, Nutmeg 32
Salvatore's Cellar	Bourbon, Amaro Averna, Sweet Vermouth 30
Currant Weather	Mezcal, Creme de Cassis, Lime, Ginger Beer 28

## Zero Proof

Ze

Twilight Bloom	Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 20
Gazoz	Raspberry Hibiscus, Lavender, Sparkling Water 16

## Alcohol Free

Al

Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' IPA, Stratford, Ct 10
Thompson & Scott	Noughty NA Sparkling Chardonnay, Spain 15
Leitz Riesling	Eins Zwei Zero NA 11
Leitz Pinot Noir	Zero Point Five De-Alcoholized Baden, Germany 14

## Beers

Be

<b>Draft</b>	
Lager Peroni, Italy 12	
IPA Oskar Blues 'Hazy Blues' Colorado 12	
Mexican Lager Modelo, Mexico 12	
Tangerine Blonde Telluride, Colorado 12	

### Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, Colorado 10

### Gluten Free

Lager Estrella Damm 'Daura', Spain 10
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### Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, Colorado 14
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